



# MAKERS OF MURRUMBATEMAN

### A roving degustation

The Murrumbatemans Region in NSW, near Canberra, is home to a group of passionate boutique makers of wine, mead, chocolate, arts and crafts. During the annual 'Murrumbatemans Moving Feast' these producers open their doors and invite wine and food lovers to spend time in the beautiful country region.

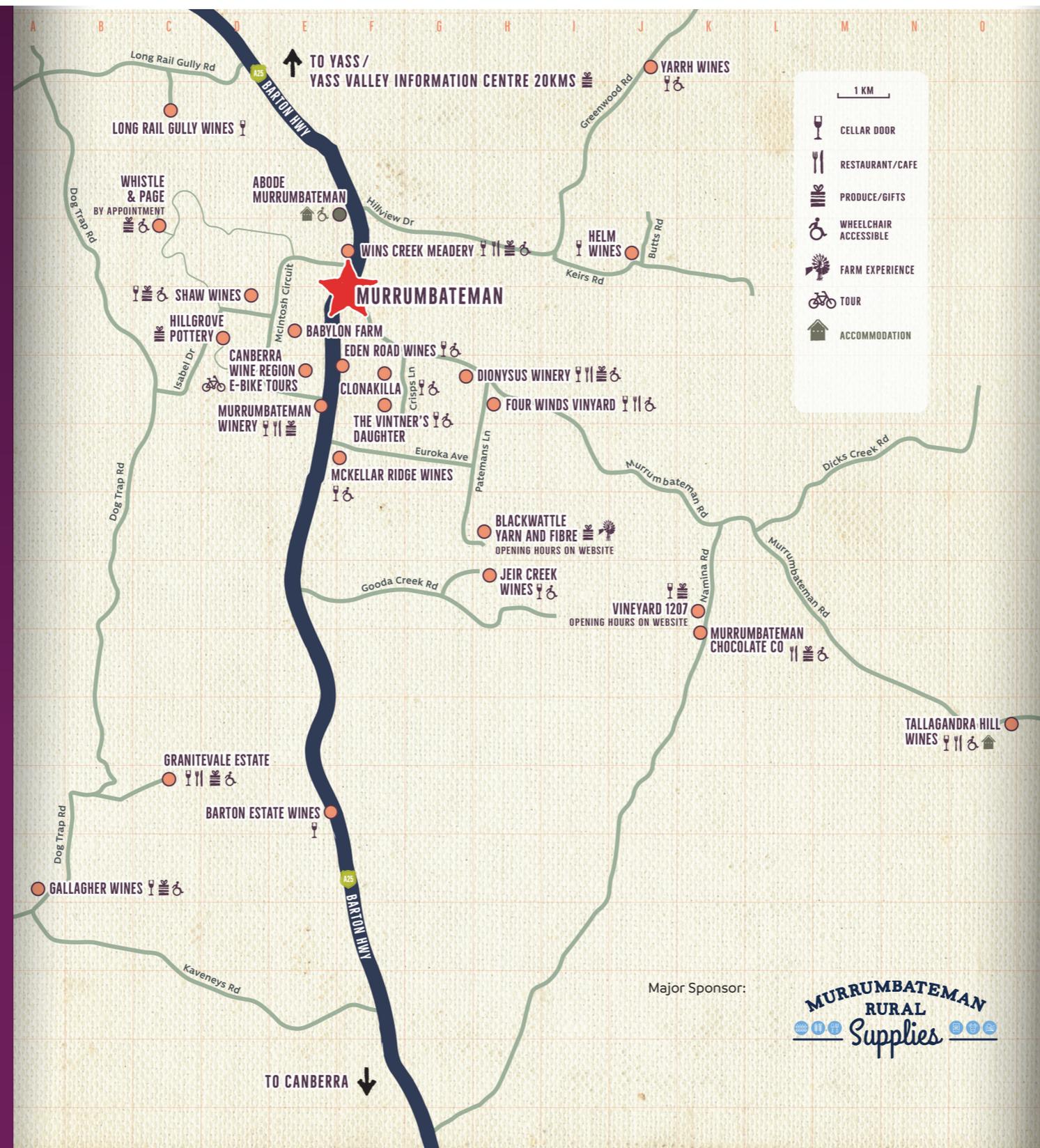
Over two days 15 participating wineries and specialty producers in and around Murrumbatemans invite visitors to sample their produce and enjoy a savoury or sweet dish perfectly matched to their selected wines.

### Designated drivers

The Makers of Murrumbatemans are committed to a safe environment and encourage responsible service of alcohol. As part of the Feast all dishes can be accompanied by a soft drink, tea or coffee in place of wine.

### Make the most of the Moving Feast and win!

For your chance to win a prize pack filled with a selection of local wine, be sure to get your "Murrumbatemans Moving Feast Passport" when you begin your feast trail and have it stamped at participating venues.



Major Sponsor:



HOSTED BY

# MAKERS OF MURRUMBATEMAN

MEET THE MAKERS

## MURRUMBATEMAN Moving Feast

Saturday 1<sup>st</sup> and Sunday 2<sup>nd</sup> October

Music Monday 3<sup>rd</sup> October  
(at participating venues)





**SAVOURY DISHES ARE ENTRÉE SIZE, SERVINGS ARE \$30. 🍷 DESSERT SERVINGS ARE \$20.**  
All meals include a complimentary glass of wine (and keep your Riedel wine glass valued at \$20).

To find out more about your Moving Feast hosts, their menus and wines, please visit [makersofmurrumbateman.org.au](http://makersofmurrumbateman.org.au) or contact Yass Visitor Information Centre on 02 6226 2557 or toll free 1300 886 014.

MEET THE MAKERS

#### **BARTON ESTATE • 0412 229 348**

Lamb Cassoulet: Our local interpretation of this classic French casserole garnished and served with crusty bread.

**Vegetarian:** Roasted cauliflower and Mushroom casserole. Matched with Petit Verdot or "Synergy" Bordeaux Blend

🍷 Raspberry Chocolate Mousse served with raspberries and whipped cream matched with Sparkling "Glen" Malbec.

#### **DIONYSUS WINERY • 0411 730 724**

Duck San Choy Bao – Shredded duck, pan fried with Asian spices, ginger and chestnuts served in a crisp iceberg lettuce cup. Paired with Pinot Noir. 🍷 Rich chocolate mousse made with orange Lindt chocolate served with whipped cream and shaved chocolate matched with Cabernet Sauvignon.

#### **EDEN ROAD • 0466 226 808**

Savoury Crepes. Complete: Ham, egg & cheese paired with 2021 Long Road Pinot Noir.

**Vegetarian:** Spinach, egg & cheese with 2021 Long Road Chardonnay

🍷 Sweet French crepe (*GF available*)

Bretonne: Salted caramel & whipped cream or Chocolat: Nutella & whipped cream paired with 2021 Long Road Pinot Gris.

#### **FOUR WINDS VINEYARD • 6227 0189**

Gourmet wood-fired pizzas straight from the oven. Choose from salami and black olive or potato and gorgonzola matched with one of our delicious wines.

🍷 Brandy cheesecake: arguably the best cheesecake you will try, matched with one of our wines.

#### **GALLAGHER WINES • 0412 699 830**

Traditional Turkish Adana lamb kebab, served with salad and sides. Paired with Gallagher Merlot (*GF available*).

**Vegetarian:** Traditional Turkish falafels served with salad and sides. Paired with Gallagher Shiraz (*GF available*).

🍷 Our award winning Labneh presented as a sweet vanilla Labneh mousse, served with stone fruit compote and Pishmaniye, paired with the Gallagher Sauvignon Blanc.

#### **GRANITEVALE ESTATE • 0419 547 850 / 0428 622 687**

Slow cooked marinated beef ribs served on a crunchy Asian salad. 🍷 Individual Banoffee Pavlova. Recommended wine either Pink Ice Shiraz or White Ice Sauvignon Blanc/Riesling.

#### **JEIR CREEK WINES • 6227 5999 / 0412 205 709**

Cocktail Samosa with a mix of different veggies matched with Sauvignon Blanc or Dhaba style goat curry with naan and papadaum matched with Shiraz.

🍷 Gulab Jamun - Deep fried plain flour dumplings soaked in caramelised sugar syrup.

#### **MCKELLAR RIDGE WINES • 0409 780 861 / 0407 482 707**

Beef Bourguignon pies made with our Shiraz and served with tomato relish and garden salad. Paired with Shiraz.

**Vegetarian option:** Rustic vegetable tart with and salad.

🍷 Pear and almond frangipane tart served with raspberry coulis and double cream. Paired with our late harvest Sauvignon Blanc, "Cherie d'Amour".

#### **MURRUMBATMAN WINERY • 0432 826 454**

Scallops with chipotle adobo served with mango and avocado salsa. Paired with our skin fermented 2021 Fiano.

🍷 Homemade Pear and Port Galette served with crème Chantilly and a White Starboard Robin Rowe chocolate. Paired with our RSPCA supporting, 2022 Off-Dry Pinot Grrr-is.

#### **MURRUMBATMAN CHOCOLATE CO • 0417 065 209**

🍷 Signature chocolate and dessert tasting board accompanied by your choice of our real hot chocolate or locally made Altina sparkling crafted beverage.

#### **SHAW VINEYARD ESTATE • 6227 5827**

Ham and chicken terrine with beetroot pickle, pine nuts, soft leaves and croûtes matched with Shaw Wines 2022 Rosé.

🍷 Torched orange and chocolate tart, blood orange gel and citrus meringue matched with Shaw Wines 2021 Botrytis Semillon.

#### **TALLAGANDRA HILL • 0434 041 915**

Irish Guinness lamb stew, sweet potato colcannon, and fresh herbs (*low gluten*) **Vegetarian:** Braised Murrumbateman mushrooms with Guinness, sweet potato colcannon, and fresh herbs (*v, low gluten*) Both matched with our 2021 Good Soldier, Shiraz Cabernet.

🍷 Orange, polenta and almond cake with rosewater syrup and double cream (*v*), matched with our 2022 Prodigal Daughter Vermentino.

#### **VINEYARD 1207 • 0417 592 940**

1207's Grazing platter to share, includes cured meats, a variety of cheeses, fresh fruit and our original Shiraz paste (*GF and Vegetarian available*). Served with your choice of wines.

🍷 Strawberry and Cream Stack: Buttery Shortbread biscuits layered with fresh strawberries and cream. *GF available*. Served with our Rosé.

#### **WINS CREEK MEADERY • 0413 378 315**

Medu Vada: South Indian savoury doughnuts fragrant with cumin, turmeric, and ginger served with sambal and chutneys (*Vegan, GF*). Matched with our Red Gum Ale or Old Drone ginger mead. 🍷 Dark chocolate and raw chestnut honey semi freddo served with raspberry coulis or our classic citrus and almond cake with spiced honey and saffron (*GF*). Matched with Pinto Rose boysenberry mead.

#### **YARRH WINES • 6227 1474**

Poulet au Vinaigre – a classic Lyonnaise dish of chicken and vinegar, tempered with cream, grilled mushrooms and polenta matched with Shiraz (*GF*).

**Vegetarian:** Involtini di Melanzane – stuffed aubergine rolls.

